

Administrative Issues

Accounting for and Recording Meals Eligible for Reimbursement in the Child Nutrition Programs: Training Program for Food Service Personnel. New York State Department of Education, 1987.

Administrative Manual, Child Nutrition Programs. Utah State Office of Education, 1983.

An Evaluation of USDA Approved Nutrient Analysis Programs. National Food Service Management Institute, 1997.

Arkansas' Food Service Child Nutrition Program Handbook. Arkansas Department of Education.

Child Nutrition Programs Administrator's Reference Manual. Texas Education Agency, 1991.

Child Nutrition Program Director/Supervisor's Survey Guide. National Food Service Management Institute, 1997. *Includes video, School Food Service Surveys: A Tool for Continuous Improvement (1999).*

Competencies, Knowledge, and Skills of Effective School Nutrition Managers. National Food Service Management Institute, 1995. *Summarizes the results of National Food Service Management Institute's four-year research project, and provides extensive information on the competencies, knowledge and skills required of effective school nutrition managers. Useful information for writing employee job descriptions. (2 copies)*

Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors. National Food Service Management Institute, December 2001.

Continuing Education Needs of Nutrition Education and Training Personnel. National Food Service Management Institute, 1995. (2 copies)

Defining a National Food Service Management Institute Research Agenda. National Food Service Management Institute, March 1996.

Directory of Researchers in Food Service Management. National Food Service Management Institute, December 1993. (2 copies)

Eating at School: A Summary of NFSMI Research on Time Required by Students to Eat Lunch. National Food Service Management Institute, 2001.

Florida School Food Service Reference Manual. Florida Department of Education, January 2002. *Developed to assist food service directors and administrators in the operation of Child Nutrition Programs.*

Focus on Child Nutrition Programs: An Administrator's Handbook. Maryland State Department of Education, 1986.

- Food Quality Evaluation and Assurance Manual for School Food Service. National Food Service Management Institute, 1995. *Serves as a reference guide for school food service directors/supervisors and managers in gathering information to help evaluate the overall quality of food and service provided. Also serves as a self-assessment tool to assist schools in better meeting the needs of customers. Information and data collection tools are provided for six areas of a Food Quality Model: Food Quality, Perceptions; Planning; Procurement; Production; and Service. (2 copies)*
- Growing Towards Excellence – Standards for School Nutrition Programs in North Dakota. North Dakota Department of Public Instruction, 1992.
- Healthy School Meals Training. U.S. Department of Agriculture, 1996. *A trainer's guide (with slides and reproducible transparencies) to assist States and school districts in the implementation of the School Meals Initiative for Healthy School Meals. Lessons include: Food Based Menus; NuMenus and Assisted NuMenus; Dietary Guidelines as Applied to Children; Standardized Recipes and Preparation Techniques; Food Procurement; ABC's of Menu Planning; Nutrient Databases and Software for Child Nutrition Programs; Nutrient Analysis; and Marketing Healthy School Meals.*
- High School Foodservice Survey. National Food Service Management Institute, April 1997. *A tool to assist on gathering data on foodservice characteristics affecting student satisfaction for grades 9-12.*
- High School Foodservice Survey – Child Nutrition Program Director/Supervisor's Survey Guide, National Food Service Management Institute, July 1997.
- Inventory Management for Child Nutrition Programs. 2000 Breakfast Lunch Training. National Food Service Management Institute, 2000. *Includes video "Inventory Management"*
- Issues and Trends in Food Service Management. National Food Service Management Institute, 1995. (2 copies)
- Job Functions/Duties Competencies, Knowledge, and Skills of Sponsor Monitors Participating in the Child and Adult Care Food Program. National Food Service Management Institute, January 2002.
- Keys to Excellence: Standards of Practice for Nutrition Integrity. American School Food Service Association, 1995. *Designed to assist schools in achieving nutrition integrity goals at the administrative, management and operational levels. Defines national standards for proving quality programs and nutrition education for students.*
- Keys to Excellence Supplement: Standards of Practice for Nutrition Integrity. American School Food Service Association, 1995. *Reference source that provides helpful information to implement Keys.*
- Managing Child Nutrition Programs: Leadership for Excellence. Josephine Martin and Martha T. Conklin. Aspen Publishers, Inc., 1999. *Designed to accent strategic program areas and the need for strategic thinking, planning and research as a vehicle for achieving and sustaining program excellence.*

- Menu Planning Guidance for School Nutrition Programs. Connecticut State Department of Education, Office of Child Nutrition, 2001. *Assists school nutrition programs with planning and serving meals to meet federal and state requirements and to provide answers to common questions regarding food and nutrition issues. Includes comprehensive information on a variety of menu planning issues, including Food-Based meal pattern requirements, avoiding common menu problems, criteria for NuMenus meals, and accommodating children with special dietary needs. An extensive guide to crediting foods allows menu planners to look up specific food items and determine whether they are creditable in the Enhanced Food-Based meal patterns. Also includes information on nutrition basics (e.g., nutrition concerns for children, Dietary Guidelines, Food Guide Pyramid, Food Labels) and food safety and sanitation.*
- Needs Assessment of School Food Service Directors. National Food Service Management Institute, December 1995. *Results of a study to determine directors' knowledge of National Food Service Management Institute programs and services and the need for assistance on job-related issues.*
- Participation in Child Nutrition Programs. National Food Service Management Institute, University of Missouri, 1992. *Review of the literature on factors affecting participation. (2 copies).*
- Preparing Child Nutrition Program Professionals for the 21st Century – Conference Proceedings. National Food Service Management Institute, December 1993. (2 copies)
- Quality Measures for Georgia's School Nutrition Programs. Georgia Department of Education, 1997. *Identifies and documents characteristics of local programs that have been found through practice or research to meet the needs of customers.*
- Research Related to Child Nutrition Programs. National Food Service Management Institute, April 1994. *Summarizes research relating to Child Nutrition Programs that has been conducted since 1985. (2 copies)*
- Reshaping the National Food Service Management Institute's Research Agenda. National Food Service Management Institute, 2000.
- Residential Child Care Institutions (RCCI) Food Services Manual. USDA Team Nutrition Training Grant (Alaska, Idaho, Nevada), 1998. *Intended for the small RCCI having 10-15 students and no full time cook. Purpose is to help directors of small RCCIs: 1) serve meals that promote healthy eating behaviors in their residents; 2) serve meals that meet the USDA's School Meals Initiative; and 3) manage the food service to assure the fiscal integrity of the National School Lunch and School Breakfast Programs.*
- Resource Utilization in Food Service. National Food Service Management Institute, December 1993. *Presents annotated bibliographies on productivity and meal production costs in Child Nutrition Programs. (2 copies)*
- Roles and Responsibilities of Personnel in the Nutrition Education and Training Program. National Food Service Management Institute, 1995. (2 copies)
- School Food Service Orientation Program Workbook. Florida State Department of Education, 1989
- School Foodservice Management, Fourth Edition. Dorothy Van Egmond Pannell, Van Nostrand Reinhold Publishing, 1990.
- School Food Service Standards of Excellence. Connecticut State Department of Education, 1992.

Signs of a Great Nutrition Program. Mary Asplund, R.D. Nutrition Services Department, Federal Way School District, Federal Way, Washington, 1994. *A training manual for school food service directors on how to prepare, present and be recognized for a quality program. Includes sections on business, merchandising, nutrition and marketing.*

Standards of Excellence for School Nutrition Programs – A Self-Assessment Guide for School District Fiscal Policy Teams. California State Department of Education, 1989.

Standards of Excellence for School Nutrition Programs – Minnesota. Minnesota Department of Education, 1995.

Strategies for Success: Shaping Health as Partners in Education ("SHAPE"). California Department of Education, 1993. *Comprehensive strategies for Child Nutrition Programs including: nutrition policies and practices; nutrition education; health and nutrition partnerships; marketing; and professional development.*

Summer Food Service Program Sponsor Training Package. U.S. Department of Agriculture, 1992. *Includes 6 manuals: Application Process; Monitoring & State Administering Agency Reviews; Planning Your Food Order; Planning Your Meals; Financial Management; and Site Management. Also includes video "Summer Sponsor Training Video."*

The Kids are Counting On Us: The Summer Food Service Program. U.S. Department of Agriculture, 1992. RT 13:00. *Has accompanying set of training materials including lesson plans, pre- and post- test, and overhead masters. (2 copies)*

The School Nutrition Dietary Assessment Study: Dietary Intakes of Program Participants and Nonparticipants. U.S. Department of Agriculture, October 1993.

The School Nutrition Dietary Assessment Study: School Food Service, Meals Offered, and Dietary Intakes. U.S. Department of Agriculture, October 1993.

Training Pathways for School Food Service Professionals. Arizona Department of Education, 2001. *Tool listing job functions, areas of importance for onsite training and available resources and materials to help get training done. Includes training plans.*

Travel Guide to Healthy School Meals. Oregon Department of Education, 1998. *Manual to assist school nutrition personnel to implement USDA's School Meals Initiative for Healthy Children. Includes information on menu planning, nutrition goals, standardized recipes and production records.*

USDA School Breakfast Cashier Training Program. U.S. Department of Agriculture and Jefferson County Public Schools, 1991.

Use of Computer Simulation in School Foodservice. National Food Service Management Institute, December 1995. *Study to determine the impact of varying job responsibilities of food service assistants serving meals from a serving line on the time to serve elementary students and to examine the effect of varying class arrival times in the cafeteria on the total time for students to move through the serving line.*

West's and Wood's Introduction to Foodservice, Seventh Edition. Macmillan Publishing Company, 1994.

Videos

Child Nutrition Programs, More than You Thought: The Business of School Food Service. New York State Department of Education, 1992. RT 17:00.

Child Nutrition Programs, More than You Thought: Welcome to Child Nutrition. New York State Department of Education, 1992. RT 17:00.

Commodity Taste Test. Northeast Regional Office, U.S. Department of Agriculture, 1991.

Commodities 101. Resource on the Food Distribution Program's mission and functions. U.S. Department of Agriculture, 2000. RT: 48:00.

Inventory Management for Child Nutrition Programs. National Food Service Management Institute, 2000. *Accompanies "Inventory Management for Child Nutrition Programs" 2000 Breakfast Lunch Training.* RT: 24.42.

Meal Accountability: It's Everybody's Business. U.S. Department of Agriculture. RT 10:55. *Geared towards school administrators.*

Ohio County Schools Food Recovery Program. Ohio County schools, 2000.

School Food Service Surveys: A Tool for Continuous Improvement. National Food Service Management Institute, 1999. RT 17:00. *Accompanies "Child Nutrition Program Director/Supervisor's Survey Guide."*

Summer Sponsor Training Video: The Summer Food Service Program. U.S. Department of Agriculture, 1992. RT 39:00.

Team Nutrition Video, U.S. Department of Agriculture, 1996. *Provides an overview of Team Nutrition. Includes two Disney PSA's (30 seconds each), the Team Nutrition Video News Release (2 minutes) and the Great Nutrition Adventure (12 minutes).*

The Kids are Counting On Us: The Summer Food Service Program. U.S. Department of Agriculture, 1992. RT 13:00. *Has accompanying set of training materials including lesson plans, pre- and post- test, and overhead masters. (2 copies)*

Welcome to Nutrient Standard Menu Planning. U.S. Department of Agriculture, 1994.

Child and Adult Care Food Program

Breastfed Babies Welcome Here Resource Packet. U.S. Department of Agriculture, 1993.

Building Blocks for Fun and Healthy Meals, A Menu Planner for the Child and Adult Care Food Program. U.S. Department of Agriculture, 2000. *Contains information on the CACFP meal requirements, advice on how to serve high quality meals and snacks, menu planning, nutrition education ideas and tips, the Dietary Guidelines for Americans, the USDA Food Guide Pyramid, food safety facts, sample menus, and more.* Available at: www.fns.usda.gov/tn/Resources/buildingblocks.html.

CARE Connection Training Program Sponsor Guide. National Food Service Management Institute, 1997. *The training program is developed for use by CACFP sponsors of child care centers and family day care homes for training child care staff/providers. Materials include videos and accompanying guides.*

CARE Connection Training Program (Volume I). National Food Service Management Institute, 1997. *Includes four videos and accompanying materials: Introduction to the CARE Connection Training Program (RT 13:40); Nutrition Needs of Young Children (RT 15:28); Meal Patterns for the CACFP (RT 16:52); Planning Menus for Young Children (RT 21:43).*

CARE Connection Training Program (Volume II). National Food Service Management Institute, 1997. *Includes four videos and accompanying materials: Basic Food Preparation for Young Children (RT 18:11); Food Safety and Sanitation in Child Care Centers (RT 16:58); Food Safety and Sanitation in Child Care Homes (RT 16:42); Managing Mealtime with Young Children (RT 14:30).*

CARE Connection Training Program (Volume III). National Food Service Management Institute, 1997. *Includes four videos and accompanying materials: Nutrition Education for Young Children (RT 15:12); The CACFP in Child Care Centers (RT 15:24); The CACFP in Child Care Homes (RT 13:59)*

Caring for Our Children: National Health and Safety Performance Standard: Guidelines for Out-of-Home Child Care Programs, Second Edition. American Academy of Pediatrics, 2002.

Child Care Recipes, Food for Health and Fun. U.S. Department of Agriculture, 1999. *Contains more than 180 recipes developed specifically for child care centers. Helps staff prepare meals in line with the Dietary Guidelines for Americans, by stressing the use of more fruits, vegetables and grains while lowering fat content. Includes useful booklet on working with the recipes, 43 information cards and a reprint of a Food Safety and Inspection Service publication, "Keeping Kids Safe: A Guide for Safe Food Handling & Sanitation for Child Care Providers."*

Child Nutrition: A Focus On Preschool – Guidance for Early Care and Education Programs. Hartford, CT: Connecticut State Department of Education, July 2001. *Provides information on the role of nutrition services in early childhood programs. Nutrition services include (1) identification of children's nutrition needs; (2) the provision of nutritious and safe meals and snacks; and (3) nutrition education for children, parents and staff. Addresses key components for quality nutrition services and includes strategies for providing effective nutrition education for preschoolers.* Available at: www.state.ct.us/sde/deps/early/ChildNutCP.pdf.

Feeding Infants: A Guide for Use in the Child Nutrition Programs. U.S. Department of Agriculture, Food and Nutrition Service, Revised December 2001. *Includes information on infant development, nutrition for infants, breastfeeding and formula feeding, preventing tooth decay, feeding solid foods, drinking from a cup, choking prevention, sanitary food preparation and safe food handling, commercially prepared and home-prepared baby food, and some of the Infant Meal Pattern requirements.* Available at: www.fns.usda.gov/tn/Resources/feeding_infants.html.

Health and Safety in Family Day Care: An Introductory Course for Family Day Care Providers. Volume I: Communicable Diseases, Home Safety and First Aid. Ohio Department of Health and National Maternal and Child Health Clearinghouse, VA, 1993. *Includes videos "Home Safety" and "Communicable Diseases."*

Health and Safety in Family Day Care: An Introductory Course for Family Day Care Providers. Volume II: Food Safety and Nutrition. Ohio Department of Health and National Maternal and Child Health Clearinghouse, VA, 1993. *Includes cassette tape "Food Safety."*

Health and Safety in Family Day Care: An Introductory Course for Family Day Care Providers. Volume III: Managing Children's Behavior. Ohio Department of Health and National Maternal and Child Health Clearinghouse, VA, 1993. *Includes video "Managing Children's Behavior."*

Healthful Menus and Recipes for Children Over 2 Years of Age in the Child and Adult Care Food Program. Pennsylvania Department of Education, 1996. *A comprehensive guide to meal planning in the CACFP, including cycle menus, recipes, information on nutrition and food safety.*

Job Functions/Duties Competencies, Knowledge, and Skills of Sponsor Monitors Participating in the Child and Adult Care Food Program. National Food Service Management Institute, January 2002.

Making Food Healthy and Safe for Children – How to Meet the National Health and Safety Performance Standards/Guidelines for Out-of-Home Child Care Programs. U.S. Department of Health and Human Services, 1997.

Meal Quality Self-Assessment Instrument for Child Care Programs: Nutritional Guidelines. California State Department of Education, 1987.

Mealtime Memo. National Food Service Management Institute. *Fact sheet for the Child and Adult Care Food Program, in English and Spanish. Newsletter that reinforces the importance of the Food Guide Pyramid and the Dietary Guidelines for Americans.* Available at: www.nfsmi.org/Information/Newsletters/index.html.

Menu Magic for Children: Menu Planning Guide for Child Care. U.S. Department of Agriculture, April 2002. *Provides information on the Child and Adult Care Food Program (CACFP) Meal Pattern requirements, serving quality meals and snacks, and tips on menu planning and grocery shopping. Contains a set of eight tear-out recipe cards with a storage pocket in the back of the booklet.* Available at: www.fns.usda.gov/tn/Resources/enumagic.html.

Nutrition and Meal Planning in Child-Care Programs: A Practical Guide. Sari Edelstein, The American Dietetic Association, 1992.

Nutrition in Action: Dietary Guidelines in Child Care. Connecticut State Department of Education, 2001. Developed to help interested individuals take action to improve the nutrition services component of their early childhood programs, by promoting healthy eating and physical activity. The guide assists in evaluating current programs, developing a plan for improvement and putting the plan into action. It focuses on integrating the Dietary Guidelines for Americans 2000 into the nutrition component of local child care programs, including (1) identifying children's nutrition needs; (2) providing nutritious and safe meals and snacks; and (3) nutrition education for children, parents and staff.

Nutrition Policies and Guidance for the Child and Adult Care Food Program: Adult Centers. Connecticut State Department of Education, Office of Child Nutrition, 2001. Assists CACFP adult sponsors with planning meals to meet program requirements, and provides answers to common questions regarding CACFP food and nutrition issues. Provides comprehensive information on a variety of menu planning issues, including CACFP adult meal pattern requirements, avoiding common menu problems and accommodating adults with special dietary needs. An extensive guide to crediting foods allows menu planners to look up specific food items and determine whether they are creditable as part of the CACFP adult meal pattern.

Nutrition Policies and Guidance for the Child and Adult Care Food Program: Child Care Centers and Family Day Care Homes. Connecticut State Department of Education, Office of Child Nutrition, 2002. Assists CACFP sponsors with planning meals to meet program requirements and to provide answers to common questions regarding CACFP food and nutrition issues. Provides comprehensive information on a variety of menu planning issues, including CACFP meal pattern requirements, avoiding common menu problems, feeding infants and accommodating children with special dietary needs. An extensive guide to crediting foods in the CACFP allows sponsors to look up specific food items and determine whether they are creditable as part of the CACFP meal pattern. Also includes information on nutrition basics (e.g., nutrition concerns for children, Dietary Guidelines, Food Guide Pyramid, Food Labels) and food safety and sanitation.

Nutrition Resource Guide for Child Care. The University of Georgia and the USDA Food and Nutrition Service, Southeast Regional Office, 1993. Includes information on nutrition, nutrition education activities, child development and food service operations.

Preparing Food for Preschoolers: A Guide for Food Service Personnel. California State Department of Education, 1988.

School-Age Child Care: Facts and Tips for Parents. Child Care Inc., 1995.

Training Guide for Foodservice Personnel in Programs for Young Children. U.S. Department of Health, Education, and Welfare.

What's in a Lesson for What's in a Meal? A Curriculum for the Child and Adult Care Food Program Resource Manual, What's in a Meal? U.S. Department of Agriculture, Northeast Region, September 1996. Curriculum to help train CACFP personnel to provide quality nutritious meals. Includes units in planning menus, purchasing foods, food safety and sanitation, and child and parent involvement.

What's in a Meal – A Resource Manual for Providing Nutritious Meals in the Child and Adult Care Food Program (Revised). U.S. Department of Agriculture, Midwest Region, 1996.

Videos

Communicable Diseases. Ohio Department of Health and Ohio Department of Human Services. RT 8:40. *Accompanies manual "Health and Safety in Family Day Care, Volume I."*

Family Child Care Health and Safety: A Video for Family Child Care Providers. Abby Shapiro Kendrick and Joanne Gravell. Massachusetts Department of Health, Redleaf Press, 1993. RT 18:20. *Video accompanies health and safety checklist for family child care providers. Eight sections include: Your Home; Out of Bounds; Gates and Guards; Storage; Infant and Toddler Equipment; Outdoor Play; Emergency Planning; Health and Hygiene.*

Home Safety. Ohio Department of Health and Ohio Department of Human Services. RT 22:20. *Accompanies manual "Health and Safety in Family Day Care, Volume I."*

I Like Lunch Best. New Mexico Children, Youth and Families Department, Preventive Services Division, Family Nutrition Bureau. RT 12:00. *Emphasizes the importance of family style meal service in providing a relaxed, educational and positive mealtime experience.*

Managing Children's Behavior. Ohio Department of Health and Ohio Department of Human Services, 1993. RT 12:19. *Accompanies manual "Health and Safety in Family Day Care, Volume III."*

Off to a Good Start for Family Day Care Homes: Train the Trainer Curriculum. Texas Department of Human Services, 1997. *Provides day care home sponsors with training and education materials to familiarize day care home providers with basic nutrition concepts, basic sanitation and health practices and preparation of nutritious snacks and meals that meet the guidelines of the Child and Adult Care Food Program.*

Off to a Good Start for Family Day Care Homes: Train the Trainer Handbook. Texas Department of Human Services, 1997. *Provides day care home sponsors with training and education materials to familiarize day care home providers with basic nutrition concepts, basic sanitation and health practices and preparation of nutritious snacks and meals that meet the guidelines of the Child and Adult Care Food Program. Includes workbook for day care home providers.*

Pleasant Meals and Snacks. North Carolina Department of Education, 1995. RT 13:30.

Food Service Employee Training

A Compendium of Icebreakers, Energizers and Introductions. Andy Kirby, Human Resource Development Press, 1992. *Includes 75 exercises to break down barriers, increase motivation and provide the best possible start to your training program. Exercises take between 5 minutes and one hour and are suitable for groups of all sizes.*

A Passion for Excellence: The Leadership Difference. Tom Peters and Nancy Austin, Random House Publishers, 1985.

Building Human Resource Management Skills: Leadership Development for Managers. National Food Service Management Institute, 2002. *Includes: Adult Learning Principles; Balance and Personal Development; Building an Effective Team; Coaching Employees for a Positive Outcome (Includes video); Effective Leadership and Management Styles; Managing Change in Changing Times; and The Value of Valuing Differences in the Workplace. Each modules includes an overview, definitions, suggested time frames, outline, trainer's tactics, masters for participant handouts and transparencies, PowerPoint slide presentation and lesson plan. Some modules include videos.*

Building Human Resource Management Skills: Achieving an Effective Food Service System. National Food Service Management Institute, 2002. *Includes: Crisis Management Procedure and Practice; Developing Team Goals (includes video); Finding the Best (includes video); Getting the Most from Your Workday (Time Management) (includes video); Jobs and Multiskilling in the Food System; Orientation and Retraining; Scheduling the Team; and Strategies for an Effective Work Environment. Each modules includes an overview, definitions, suggested time frames, outline, trainer's tactics, masters for participant handouts and transparencies, PowerPoint slide presentation and lesson plan. Some modules include videos.*

Building Human Resource Management Skills: Management Skills for Success. National Food Service Management Institute, 2002. *Includes: Communication Skills for Managers; Creating a Motivating Workplace; Dealing with Conflict in the Workplace (includes video); Dealing with Difficult People and Situations (includes video); Delegating and Empowering; Employee Discipline; and Performance Standards and Expectations. Each modules includes an overview, definitions, suggested time frames, outline, trainer's tactics, masters for participant handouts and transparencies, PowerPoint slide presentation and lesson plan. Some modules include videos.*

Coaching Skills for School Food Service Managers – Instructor Guide. School Nutrition Programs, Virginia Department of Education, 1995.

Coaching Skills for School Food Service Managers – Workbook. School Nutrition Programs, Virginia Department of Education, 1995.

Comprehensive Training for School Food Service Personnel Course No. 4: Menu Planning. West Virginia Department of Education, 1987.

- Decide to Succeed: An Orientation for New Managers. State of Mississippi Department of Education, 1995. *Workbook providing information about major roles and responsibilities of school food service in Mississippi. Includes standard best practices in child nutrition and school food service programs, including: Dietary Guidelines; special needs children; meal patterns; weights and measures; portion control; recipes; merchandising/marketing; kitchen safety; sanitation; ordering food; production planning; meal counts; and receiving and storage.*
- Get Ready, Get Set, Go for Quality Service – 1996 Breakfast Lunch Training. National Food Service Management Institute, 1996. *Designed for school food service managers to use in employee training. Focuses on "value added productivity" – how to decrease time spent on production and service while improving food quality and customer satisfaction. Includes video "Get Ready, Get Set, Go for Quality Service." (2 copies)*
- High Impact Training Series: #1 Creating High Impact Training. Richard Y. Chang, Richard Chang Associates, Inc., 1994.
- High Impact Training Series: #2 Identifying Targeted Training Needs. Sally Sparhawk, Richard Chang Associates, Inc., 1994.
- High Impact Training Series: #3 Applying Successful Training Techniques, Joe B. Wilson, Richard Chang Associates, Inc., 1994.
- High Impact Training Series: #4 Measuring the Impact of Training. Richard Chang Associates, Inc., 1994.
- High Impact Training Series: #5 Make Your Training Results Last. Richard Chang Associates, Inc., 1994.
- Humor. Linda S. Eck, R.D. and Alice G. Weaver, R.D. West Lawn Printing, 1990. *Includes 100 nutrition-related cartoons for transparencies or handouts.*
- Learning Through Laughter. The American Dietetic Association, 1990. *Cartoons with various food and nutrition themes.*
- Louisiana School Food Service Training Program, Phase I. Louisiana Department of Education, 1998. *A comprehensive training program for school food service employees, including 20 training videos. Lessons include: Personal Hygiene; Sanitary Food Handling; Cleaning the Facility; Safe Working Practices I and II; Introduction to Equipment and Small Equipment; Food Machines I – Slicer, Mixer and Food Chopper; Food machines II – Food Processor and Vertical Cutter Mixer; Cooking Equipment I – Steamers and Steam-Jacketed Kettles; Cooking Equipment II – Tilting Skillets and Deep Fat Fryers; Cooking Equipment III – Ranges and Ovens; Refrigerators and Freezers; Dishmachines; Using Standardized Recipes; Storage; Meal Service; Portion Control; Communication and Group Problem Solving; Promoting School Food Service; and Nutrition.*
- Louisiana School Food Service Training Program, Phase II. Louisiana Department of Education, 1998. *A comprehensive training program for school food service managers. Lessons include: Sharing Information; Decision Making; Writing Procedures; Employee Training; Performance Evaluations; Food Merchandising; Promoting School Food Service; safety; sanitation; Nutrition; and Planning Menus.*
- Management Skills Program (Administrative): Leadership Skills. The Educational Foundation, National Restaurant Association, 1993.

- Management Skills Program (Administrative): Planning and Decision Making. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Administrative): Speaking and Presentation Skills. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Administrative): Stress Management. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Administrative): Time Management. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Administrative): Writing Skills for Foodservice Managers. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Financial): Basic Accounting for Food Service. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Financial): Cost Control for Foodservice Managers. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Financial): Management Accounting for Food Service. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Financial): Using Math in Food Service. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Conducting Effective Group Training. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Conducting Positive Performance Appraisals. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Managing Employee Performance Problems. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Managing Effective On-The-Job Training. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Monitoring Employee Performance. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Motivating and Retaining Employees. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Motivating New Employees. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Orienting New Employees. The Educational Foundation, National Restaurant Association, 1992.

- Management Skills Program (Human Resources): Planning Successful Employee Training. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Screening, Interviewing, and Selecting Employees. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Staff Planning and Recruiting. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Human Resources): Terminating Employees. The Educational Foundation, National Restaurant Association, 1992.
- Management Skills Program (Marketing): Foodservice Sales, Promotion and Merchandising. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Marketing): Marketing Management. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Foodservice Facilities and Equipment. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Basics of Foodservice Nutrition. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Basics of Foodservice Sanitation. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Foodservice Purchasing. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Managing Customer Service. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Menu Planning and Development. The Educational Foundation, National Restaurant Association, 1993.
- Management Skills Program (Operations): Quantity Food Production. The Educational Foundation, National Restaurant Association, 1993.
- Meal Counting and Claiming Training Package. U.S. Department of Agriculture, 1991. *Manual and video.*
- Meal Pattern Requirements and Offer versus Serve Training Package. U.S. Department of Agriculture, 1991. *Manual and video.*
- National Food Service Management Institute's Staff Development Skills for Networking. National Food Service Management Institute, University of Missouri, 1992.

No Time to Train? National Food Service Management Institute, 1996. *Twelve 10-minute lessons for school food service on: customer service; interpersonal skills and communication; menus and meal patterns; nutrition education; and production. Intended for on-the-job training at short, 10-minute informal opportunities. Each lesson has a content overview, behavioral objectives, preparation time estimate, materials, script and graphics for handouts or transparencies.*

Now You're Talking: Good Communication Skills. Tyson Foods, 1990. *Video and handouts. (2 copies)*

Nutrition at Work: The Dietary Guidelines 2000. Connecticut State Department of Education, 2001. *A 15-hour course for school foodservice personnel on the Dietary Guidelines for Americans 2000. The course content focused on providing the knowledge, skills and resources needed to (1) successfully implement the Dietary Guidelines in school nutrition programs, (2) integrate cafeteria and classroom, and (3) promote the Dietary Guidelines and school nutrition programs to parents, students, teachers, administrators and the community. Includes many hands-on activities.*

Nutrition for the Foodservice Professional, Second Edition. Karen Eich Drummond, Van Nostrand Reinhold Publishers, 1994.

Orientation for Nutrition Employees (O.N.E.). Georgia Department of Education, 1994. *A series of sixty 30-minute lessons on basic school nutrition training. Geared at managers.*

On the Road to Professional Food Preparation – Breakfast Lunch Training Module for Child Nutrition Managers. National Food Service Management Institute, 1993. *Training for new employees/review for other employees. Includes four lessons: Recipes; Weights and Measures; Portion Control; Recipe Adjustment. Includes video. (2 copies)*

Personnel Management/Human Relations for Food Service Personnel. Connecticut Nutrition Education and Training Program, 1991. *(2 copies)*

Reflections and Recipes Training Resource. West Virginia Department of Education, 1996. *Training manual for a 4 to 6 hour workshop model which includes the following topics: portion control; measuring; using standardized recipes; adjusted yields; and controlling food quality. Learning activities acquaint participants with the new (1995) USDA recipes, A Tool Kit for Healthy Meals.*

School Food Service Level I Courses. Kentucky Department of Education, School & Community Nutrition, 1992. *Two videos and backup handouts: Video #1: regulations and requirements (RT 21:00), sanitation (RT 20:00), safety (RT 13:00). Video #2: food preparation & merchandising (RT 24:30), equipment identification & use (RT 19:30), effective use of resources (RT 25:00), nutrition education (RT 18:00).*

School Food Service Orientation Program Workbook. Florida State Department of Education, 1989.

Staff Development Skills for Networking: A Series of One Hour Lesson Plans for Food Service Staff Development. National Food Service Management Institute, May 1992. *Includes 15 lessons covering staff development, food safety and sanitation, teamwork, work simplification, menu planning, nutrition, and food preparation.*

Ten Minute B-L-T: Breakfast Lunch Training for School Food Service Managers. National Food Service Management Institute, 1991. *Staff training on how young children learn to like new foods. Includes curriculum materials for grade K-3 teachers, and 2 videos: Barely Bear and His Friends Learn to Like New Foods (RT 6:20); Recognizing Reimbursable Meals in the National School Lunch Program (RT 21:20).*

The Five Pillars of TQM: How to Make Total Quality Management Work for You. Bill Creech, Penguin Books, USA Inc., 1994.

Training Managers to Train: A Practical Guide to Improving Employee Performance. Herman Zaccarelli, 1988. *Teaches how to prepare for, plan, present and follow up on training programs. Checklists, tips and activities help sharpen basic training skills for any manager, regardless of experience.*

Using Offer versus Serve in the School Meals Initiative. USDA Team Nutrition Grant (Alaska, Idaho, Nevada, Washington), 1998. *Designed to assist school food service personnel in identifying a reimbursable meal under Offer vs. Serve within each of the menu planning systems under the School Meals Initiative (SMI).*

Work Smarter, Not Harder: Work Simplification Techniques for School Food Service. New York State Department of Education, 1992.

Videos

ABC's of Healthy Living. Texas Department of Human Services, Special Nutrition Programs and Texas Education Agency, Child Nutrition Programs, 2002. RT 22:00. *Targets foodservice personnel, cooks, teachers and administrators who care for children or adult participants in centers/schools. Accompanies "ABC's of Healthy Living Dietary Guidelines 2000 Trainer Guide."*

All-Star Receiving for Child Nutrition Programs – 1998 Breakfast Lunch Training (BLT). National Food Service Management Institute, 1998. RT 16:02. *Accompanies five lessons (each 10-15 minutes) designed for managers to work with assistants to improve receiving practices*

Get Ready, Get Set, Go for Quality Service. National Food Service Management Institute, 1996. RT 14:00. *Designed for school food service managers to use in employee training. Focuses on "value added productivity" – how to decrease time spent on production and service while improving food quality and customer satisfaction. Accompanies manual "Get Ready, Get Set, Go for Quality Service – 1996 Breakfast Lunch Training." (2 copies)*

Healthy Cooking for Kids – 1995 Breakfast Lunch Training. National Food Service Management Institute, 1995. RT 29:30. *Accompanies training manual "Healthy Cooking for Kids – 1995 Breakfast Lunch Training." (2 copies)*

Inventory Management for Child Nutrition Programs. National Food Service Management Institute, 2000. *Accompanies "Inventory Management for Child Nutrition Programs" 2000 Breakfast Lunch Training. RT: 24.42.*

Louisiana School Food Service Training Program, Phase I A: Personal Hygiene. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

- Louisiana School Food Service Training Program, Phase I B: Sanitary Food Handling. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I C: Cleaning the Facility. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I D: Safe Working Practices I. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I E: Safe Working Practices II. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I F: Introduction to Equipment and Small Equipment. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I G: Food Machines I – Slicer, Mixer and Food Chopper. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I H: Food Machines II – Food Processor and Vertical Cutter Mixer. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I I: Cooking Equipment I – Steamers and Steam-Jacketed Kettles. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I J: Cooking Equipment II – Tilting Skillets and Deep Fat Fryers. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I K: Cooking Equipment III – Ranges and Ovens. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I L: Refrigerators and Freezers. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*
- Louisiana School Food Service Training Program, Phase I M: Dishmachines. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I N: Using Standardized Recipes. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I O: Storage. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I P: Meal Service. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I Q: Portion Control. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I R: Communication and Group Problem Solving. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I S: Promoting School Food Service. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

Louisiana School Food Service Training Program, Phase I T: Nutrition. Louisiana Department of Education, 1998. *Accompanies "Louisiana School Food Service Training Program," a comprehensive training program for school food service employees.*

National Food Service Management Institute Teleconference #4 – Personnel That Make a Difference (10/7/93). National Food Service Management Institute, 1993. RT 60:00.

National Food Service Management Institute Teleconference #6 – Participation: The Key to Healthy Food Practices (3/9/94). National Food Service Management Institute, 1994. RT 60:00.

National Food Service Management Institute Teleconference #9 – Champions of Change: Child Nutrition Personnel (10/25/95). National Food Service Management Institute, 1995.

National Food Service Management Institute Teleconference #10 – Enhancing Productivity in School Foodservice, Part I (4/96). National Food Service Management Institute, 1996. RT 60:00.

National Food Service Management Institute Teleconference #11 – Enhancing Productivity in School Foodservice, Part II (10/30/96). National Food Service Management Institute, 1996. RT 60:00.

National Food Service Management Institute Teleconference #13 – First Day...Every Day: Basics for Food Service Assistants, Part I (10/22/97). National Food Service Management Institute, 1997. RT 60:00.

National Food Service Management Institute Teleconference #14 – First Day...Every Day: Basics for Food Service Assistants, Part II (4/29/98). National Food Service Management Institute, 1998. RT 60:00.

Now You're Talking. Tyson Foods, 1990. RT 60:00. *Communication skills for school food service staff.*

School Nutrition: Shaping Healthy Choices. California Department of Education, 1992.

Summer Sponsor Training Video: The Summer Food Service Program. U.S. Department of Agriculture, 1992. RT 39:00.

The Kids are Counting On Us: The Summer Food Service Program. U.S. Department of Agriculture, 1992. RT 13:00. *Has accompanying set of training materials including lesson plans, pre- and post- test, and overhead masters. (2 copies)*

Healthy School Nutrition Environment

Bright Futures in Practice: Nutrition. Story M, Holt K, Sofka, D, eds. 2000. Arlington, VA: National Center for Education in Maternal and Child Health. Available at: <http://www.brightfutures.org/nutrition/index.html>

Bright Futures in Practice: Physical Activity. Patrick K, Spear B, Holt K and Sofka D, eds. Arlington, VA: National Center for Education in Maternal and Child Health, 2001. Available at: www.brightfutures.org/physicalactivity/about.htm

Changing the Scene: Improving the School Nutrition Environment. U.S. Department of Agriculture, 2000. *This action guide helps administrators, educators, school foodservice staff, parents and community examine the school nutrition environment, and develop and implement a plan for better incorporating concepts of healthy eating into the school day. Resources include an action guide, improvement checklist, fact sheets, video, PowerPoint presentation, and reproducible brochure. Ordering information at:* www.fns.usda.gov/tn/Resources/changing.html

Community Nutrition Action Kit for People Where They Live, Learn and Play, U.S. Department of Agriculture, 1996. *Tool kit for enabling communities to work together to motivate children and families to make healthy food choices. Focuses on State Extension System. Includes video "Join the Team."*

Eating at School: A Summary of NFSMI Research on Time Required by Students to Eat Lunch. National Food Service Management Institute, 2001.

Fit, Healthy and Ready to Learn: A School Health Policy Guide. Part I: Physical Activity, Healthy Eating and Tobacco-Use Prevention. National Association of State Boards of Education, March 2000. *Guide designed to help educators establish effective policies that promote high academic achievement and lifelong healthy habits. Includes guidance on general school health policies and program development, as well as specific information on physical education program design, safety requirements, food service programs, and smoking cessation services.*

Food, Family and Fun – A Seasonal Guide to Healthy Eating. U.S. Department of Agriculture, 1996. *Family recipes including nutrition information.*

Guidelines for School and Community Health Programs Promoting Lifelong Healthy Eating. Centers for Disease Control and Prevention, February 2000. Available at: www.cdc.gov/nccdphp/dash/nutraag.htm

Guidelines for School Health Programs to Promote Lifelong Healthy Eating. Centers for Disease Control and Prevention. Morbidity and Mortality Weekly Report, June 14, 1996, Vol. 45, No. RR-9. Available at: www.cdc.gov/mmwr/preview/mmwrhtml/00042446.htm

Guidelines for School and Community Programs: Promoting Lifelong Physical Activity. Centers for Disease Control and Prevention, US Department of Health and Human Services, March 1997. Available at: www.cdc.gov/nccdphp/dash/physact.htm

Health is Academic: A Guide to Coordinated School Health Programs. Eva Marx and Susan Frelick Wooley with Daphne Northrop. Teachers College Press, 1998. *Describes the growing understanding that piecemeal, competitive, or uncoordinated efforts to address the intertwined social, educational, psychological, and health needs of young people are inefficient and ineffective. Discusses how the eight components of a CSHP can work together to support students and help them acquire the knowledge and skills they need to become healthy, productive adults. Provides action steps for schools, districts, state and national organizations, and colleges and universities.*

Improving School health: A Guide to School Health Councils. American Cancer Society, 1999.

Let's Party: Party Ideas for School and Home. West Virginia Department of Education, 1993. *Focuses on helping children develop sound eating habits and positive attitudes toward food. Celebrations that offer healthy and tasty foods reinforce classroom lessons about eating and good health, and send an important message that healthy eating can be fun. The book provides suggestions, ideas and recipes, many of which encourage children's participation.*

Making the Connection Health and Student Achievement. Association of State and Territorial Health Officials (ASTHO) and the Society of State Directors of Health, Physical Education and Recreation (SSDHPER), 2002. *PowerPoint presentation providing research linking health to student achievement in all eight areas of Coordinated School Health.*

Minnesota's Changing the Scene: Make the First Move. Minnesota Department of Children, Families and Learning, 2002. *A tool kit to build awareness, educate and motivate people who influence the school environment so that dietary behaviors of students can be shaped, physical activity can be encouraged and positive habits formed. Sections include Handouts, Creating A Team handbook, Vending, Resources, Cafeteria Environment and Role Models.*

Moving Our Children Toward a Healthy Weight...Finding the Will and the Way. North Carolina Division of Public Health, 2002. *A comprehensive state plan to reduce and prevent childhood overweight.. Includes 12 key recommendations for action by families, schools/childcare, communities, health care, media, and researchers. www.nchealthyweight.com/gotothepan.htm.*

Pennsylvania's Showcase Schools: Classroom, Cafeteria and Community Nutrition Teams. Pennsylvania Department of Education, 2002. *Describes Team Nutrition projects in four Pennsylvania schools and provides guidance on developing strategies to expand nutrition messages from dining areas into the classroom and beyond, finding ways to identify supporters, and communicating with students in support of healthy eating. Includes video, Showcase Schools.*

Building Business Support for School Health Programs: An Action Guide. National Association of State Boards of Education, 1999. *Developed to help state and local coalitions communicate effectively with the public about Coordinated School Health Programs. Includes CD-ROM.*

School Health Index for Physical Activity and Healthy Eating – A Self Assessment and Planning Guide, Elementary School Version. Centers for Disease Control and Prevention, US Department of Health and Human Services, 2002. *A self-assessment and planning tool that will enable schools to identify the strengths and weaknesses of their physical activity and nutrition policies and programs; develop an action plan for improving student health; and involve teachers, parents, students, and the community in improving school services.*

School Health Index for Physical Activity and Healthy Eating – A Self Assessment and Planning Guide, Middle School/High School Version. Centers for Disease Control and Prevention, US Department of Health and Human Services, 2002. *A self-assessment and planning tool that will enable schools to identify the strengths and weaknesses of their physical activity and nutrition policies and programs; develop an action plan for improving student health; and involve teachers, parents, students, and the community in improving school services.*

School Health Starter Kit. Council of Chief State School Officers, 2002. *Designed for use by chief state school officers, state health officials, and their staff to help build support in communities and schools for coordinated school health. Includes PowerPoint presentation on coordinated school health.*

School Nutrition Environment in the Middle Grades and the Promotion of Healthy Eating Behaviors. National Food Service Management Institute, 2001.

Soft Drinks and School Age Children: Trends, Effects, Solutions. North Carolina School Nutrition Action Committee (Department of Public Instruction, Department of Health and Human Services, and North Carolina Cooperative Extension Service), September 2001. *Targets schools to help solve the issue of the negative impact of increased soda consumption on children's health.*

Talking About Health is Academic. Eva Marx, Daphne Northrop, Judith Dwyer Pierce. Teachers College Press, 1999. *Six individual modules contain a step-by-step narrative script with supporting overhead and handout masters for presenters and facilitators to help their audiences understand and apply actions in the book "Health Is Academic: A Guide to Coordinated School Health Programs."*

The Prevention of Child and Adolescent Obesity in Iowa: A Position Paper. Child and Adolescent Obesity Prevention Task Force, Iowa Department of Public Health, 2000. *Available at:* www.idph.state.ia.us/fch/n-wic/obesity.pdf.

The Role of Michigan Schools in Promoting Healthy Weight: A Consensus Paper. Michigan Department of Education, 2001. *Available at:* www.state.mi.us/mde/off/health/healthyweight.pdf

USDA's Great Nutrition Adventure Action Packet, U.S. Department of Agriculture, 1995. *Information on how schools can form partnerships with chefs. Includes chef event planner, local media plan, directory of chefs, and video, "USDA's Great Nutrition Adventure: A Taste of Regional Events."*

Videos

Changing the Scene: The Missing Curriculum, How Schools Can Influence How Our Children Eat. U.S. Department of Agriculture, 2000. RT 14:24. *Accompanies USDA's Changing the Scene kit.*

Showcase Schools: Classroom, Cafeteria and Community Nutrition Teams. Pennsylvania Department of Education, 2002. RT 14:30. *Accompanies Pennsylvania's Showcase Schools: Classroom, Cafeteria and Community Nutrition Teams.*

Team Nutrition Video, U.S. Department of Agriculture, 1996. RT 15:00. *Provides an overview of Team Nutrition. Includes two Disney PSA's (30 seconds each), the Team Nutrition Video News Release (2 minutes) and the Great Nutrition Adventure (12 minutes).*